

**FOOD ESTABLISHMENT SANITATION INSPECTION - REMARKS FORM**

For use of this form, see TB MED 530; the proponent agency is OTSG.

Form will be attached to and becomes a permanent part of DA Form 5161-R.

1. ESTABLISHMENT		2. DATE (YYYYMMDD)		3. INSPECTOR			
4. TEMPERATURE DATA							
a. Refrigerator Temperatures		b. Freezer Temperatures		c. Hot Holding Temperatures		d. Food Temperatures	
UNIT	°F	UNIT	°F	UNIT	°F	UNIT	°F
5. WAREWASHING DATA							
a. Manual							
(1) Sanitizing Temperature (°F)							
(2) Chemical Sanitizer Type							
(3) Chemical Sanitizer Concentration (ppm)							
b. Mechanical							
(1) Wash Temperature (°F)							
(2) Rinse Temperature (°F)							
(3) Final Rinse Temperature (°F)							
(4) Chemical Sanitizers (Type and Concentration) (ppm)							
(5) Final Rinse Time (Seconds)							
6. REMARKS							